

Idlewild 2013 Cortese Fox Hill Vineyard White Wine

A great example of what an Italian varietal can do when in the soils of California. The nose shows some waxy notes with great tropical fruits, marmalade and some citrus. The palate has weight and texture with a truly unique white experience.

Tasting Notes: The south sides of the vines were very sun ripened and showed great honey, floral, and walnut aromas which lead to skin fermenting this half of the fruit. The north side of the vines were more protected and stayed fresher and acid driven which led to directly pressing this half like a normal white wine. The combination of the two parts in the blend creates a great balance between richness and vibrancy. The wine was aged in neutral French oak barrels, 168 cases produced.



Fox Hill Vineyard is without a doubt one of the most unique vineyards in Northern California. One of its true beauties is that it has remained relatively unknown. Located southeast of Ukiah on Mendocino's Talmage Bench, the soils are well drained with high concentrations of gravel and sandstone, and the farming is as old fashioned and straight forward as it gets. What makes this site so unique though is the fact that Lowell Stone decided to follow his passion, to buck every market trend, and to simply plant what he was interested in planting. Many trips to Italy turned to inspiration and the wild spectrum of varieties began to take root. The cooler tree sheltered and northwest facing blocks that we source from are appropriately planted with varietals that originate in Italy's Piemonte. Cortese is very rare outside of it's home in the southeast of Piemonte near the town of Gavi.